

Rutenberg Lunch 5.12.19

Glass of house wine, appetizer & entree NIS 110

Glass of house wine & three appetizers NIS 95

Appetizer

Autumn Salad, red grapefruit, fennel, avocado, goat curd from Barkanit dairy, almonds

Garden Vegetables confit

Asparagus, Jerusalem Artichoke spread, chives

Cabbage, cream, smoked peppers

Cauliflower 'Hummus', watercress

Olive Oil Cured & Smoked Amberjack, housemade labane, spring onion

Grilled Calamari, carrot cream, sundried tomato powder

Entrée

Drumfish Paella, rice, garlic, onion, tomato, smoked lamb (Mikneh Dekel), a bit of spicy fermented pepper, herbs

Round Steak 'Chai Baree' (Mireh Golan), 200 gr, baked potato, salsa verde

Slow Roasted 'Chai Baree' beef Neck freekeh & dates, (Mireh Golan), 200 gr, lima bean puree, mustard.

Dessert

Kadaif pastry, pomegranate & rosewater scented mascarpone NIS 18

Housemade sorbet NIS 18

Coffee Mille Feuille, cardamom crème anglaise, chocolate espresso truffles NIS 18

House Wines

Ruffino, Orvieto Classico, Umbria, Italy 2018

Les Jamelles, Mourvedre Southern France 2016